

# Japanese Food Events & Workshops

Corporate events

Sushi workshop Team buildings  
Sake tasting

PR events, School educational programs  
Bespoke catering, Staff trainings

What is Sushi then?



Sushi isn't just a pretty thing..  
There are so much to talk about the spirits of Japanese hospitality.  
We'd love to share the art of sushi making and more at our sushi workshops.

# Sushi Master Class

Learn new sushi skills for life with one of our fun-filled sushi making workshops available anywhere across the UK.

## What you will learn

- ✓ How to cook perfect sushi rice
- ✓ How to prepare sushi ingredients
- ✓ The art of sushi making
- ✓ Japanese cultural background stories
- ✓ Interactive Q & A

# Private Class

Learning the art of sushi making  
at your place.

5-6 kinds of sushi  
2.5 hours

Minimum charge £600.

\*Transportation, venue fee are excluded.



# Team buildings & Parties

Fun & delicious Sushi making workshop

4 kinds of sushi  
2 hours

\*Transportation, venue fee are excluded.

Participants	Cost per person
5-12	£120
13-30	£100
30+	Please enquiry

We offer cater up to 200 participants per day.

Please get in touch.

# What to make?

3 kinds of popular sushi rolls & traditional Nigiri

SLIM ROLL:( 6 pieces )...cucumber, moolie pickle

INSIDE OUT ROLL: ( 4 pieces )...salmon, avocado

GIANT ROLL: ( 5 pieces )...salad vegetable, egg omelette, crab stick, shiitake, cucumber, carrot.

NIGIRI: ( 2 piece )...prawn

Above menu is just an example!

We cater to most dietary requirements in advance.

Upgrade ingredients available upon your requests.





We'll pack everything and come to your party venue, office and home.



Additional option A

# Sake experience

Sushi and Sake are both made by rice.

They are the perfect match!

Great opportunity to taste 3-4 different type of sake  
with  
our sake sommelier.

Additional option price from £25 per person.





Additional option B

# Tea tasting

There are so many things to learn about it.

Enjoy the finest tea from Japan  
with  
Ochauke ( sweet / savoury tea cakes )

Additional option price from £20 per person.



Additional option C

# Omiyage

A gift box

Our original sushi kit

- Sushi rice 200g
- Sushi vinegar 50ml
- Sesame seeds 30g
- Nori seaweed 4 sheets
- Bamboo mat
- Chopsticks

Additional option price from £30 per box.



Venue option 1

# Mission Kitchen

The Food Exchange  
New Covent Garden Market  
Nine Elms  
London SW8 5EL

Weekdays 10.00-22.00  
Saturdays 10.00-18.00

Up to 10 participants



Venue option 2

# Sozai Cooking School So Restaurant

5 Middlesex Street  
London E1 7AA

Sun & Mondays 10.00-22.00

Up to 20 participants



Venue option 3

# Japan House London Main Hall

101-111 Kensington High Street  
London W8 5SA

Weekdays 10.00-21.00  
Saturdays 10.00-18.00

Up to 30 participants



Venue option 4

# Japan House London Library

101-111 Kensington High Street  
London W8 5SA

Weekdays 10.00-21.00  
Saturdays 10.00-18.00

Up to 12 participants



Venue option 5

# Soho London

Weekdays 10.00-21.00

Saturdays 10.00-18.00

Up to 18 participants



Venue option 6

# Farringdon London

Weekdays 18.30-22.00  
Sat & Sundays 12.00-22.00

Up to 30 participants





# Workshops at Japan House London



# PR Events

Stage shows  
Filming  
Webinar  
Catering

Please enquiry

[Contact](#)



# Professional Event Team

We have been hosting over 5000 guests,  
500 corporate events & workshops and 200 virtual classes.

Please let us know about your dream event as much as you can!

We'll do our best to share 一期一会 *Ichigo Ichie*\* with you.

\*"one time, one meeting" is a Japanese four-character idiom that describes a cultural concept of treasuring the unrepeatable nature of a moment.

The term has been translated as "for this time only", and "once in a lifetime".

Sushi Workshop London

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